



WINEMAKER
Christian Voeux

TECHNICAL DATA
Alcohol
14.5%

SUGGESTED RETAIL PRICE:
\$69.99

CHÂTEAU LA NERTHE

ROUGE 2006

CHÂTEAUNEUF-DU-PAPE

Library Release in 2016 direct from the estate and never before released in the United States.

BACKGROUND

Archives affirm Château La Nerthe's existence as early as 1560, while suggesting an even more distant past dating to the dawn of the region's wine culture in the 12th century, making it one of Châteauneuf's oldest estates. Located in the heart of the Châteauneuf-du-Pape AOC region of southern France, the 225 acres of Château La Nerthe vineyards are located in a single block around the Château and have been certified organic since 1998. The *terroir* is typical for the region: vineyards runs along a slope, at the top of which the vines dig their roots into soils of sandy-clay. On the surface there is a layer of the famous *galettes* (large, round, well-worn stones that originated in the Alps) having been carried down to the Rhône by the glaciers of previous ice ages. The further down the slope of the vineyard you travel, the more these stones dominate. All 14 of the permitted primary varietals are planted. Grenache dominates 62% of vineyards and the vines average over 40 years old.

APELLATION

Châteauneuf-du-Pape (Rhône Valley), France

VARIETAL COMPOSITION

53% Grenache Noir, 27% Syrah, 15% Mourvèdre, 4% Cinsault, 1% others

VINTAGE NOTES

Fall 2005 was cold and dry. Winter came swiftly with below-freezing temperatures recorded as early as mid-November. This resulted in little to no rainfall and above average sunshine thanks to the Mistral. Frost was very frequent and precipitation remained low despite a period of snow at the end of January. Spring temperatures were above-average leading to the earliest-flowering vintage of the past five years. Summer was very hot, with storms. July, August and September saw higher temperatures, despite a coolness in August that was conducive to ripening. Generally speaking, 2006 was very similar to 2005: windy, sunny but with considerable water stress.

WINEMAKING

Hand harvesting is done to keep the grapes balance and full aromatic expression. The cuvaison begins with cold prefermentation maceration lasting 12-24 hours. Alcoholic fermentation occurs directly after maceration with wild yeast native to the vineyard. The intensity of pumping over and punching down is defined by tasting the fermenting juice to ensure the best extraction of the berry compounds. Maceration lasts 18 to 20 days, and the wines are racked into the concrete tanks for malolactic fermentation.

AGEING

Aged for 12 months, 42% in oak barrels and 58% in casks & wooden vats, blending takes place shortly before bottling.

TASTING NOTES

Dark red with a purple border. On the nose, rich tones of spices, black berries, candied orange with a hint of black pepper. The palate is fresh, with a lovely tannic structure on fine tannins. The finish is long, with a touch of black cherry, roasted characters and candied fruits.

CHÂTEAU LA NERTHE

CHÂTEAUNEUF-DU-PAPE



92 ROBERT PARKER'S
POINTS WINE ADVOCATE
October 2008

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